

**IN THE CLAIMS:**

1.-33. (Cancelled)

34. (Currently Amended) An ~~improved~~ A method of preparing fried noodles having decreased acrylamide content; ~~wherein the improvement is for the purpose of minimizing formation of acrylamide while the noodles are fried and wherein the improvement comprises:~~

adding to the noodles prior to the frying an effective amount of at least one compound selected from the group consisting of serine, glycine, taurine, beta-alanine, gamma-amino butyric acid, histidine, proline, L-ornithine, lysine ~~a neutral amino acid, a basic amino acid, a neutral imino acid, a sulfonic acid~~ and a nutritionally acceptable salt of any of said acids compounds, and

thereafter frying the noodles ~~whereby~~ wherein the acrylamide content of the fried noodles is decreased relative to fried noodles prepared without adding at least one of said compounds.

35. (Currently Amended) The ~~improved~~ method of preparing fried noodles in accordance with Claim 34 where the ~~neutral amino acid or salt thereof~~ compound is selected from the group consisting of glycine, alanine, ~~serine and cysteine or a salt thereof~~; the ~~basic amino acid or salt thereof~~ is selected from a group consisting of lysine, arginine and histidine or a salt thereof; the ~~neutral imino acid or salt thereof~~ is selected from a group consisting of proline, hydroxyproline or a salt thereof, and the ~~sulfonic acid~~ is and taurine or a salt of said compounds thereof.

36. (Currently Amended) The ~~improved~~ method of preparing fried noodles in accordance with Claim 34 wherein the compound is ~~a sulfonic acid~~ lysine or a salt thereof.

37. (Currently Amended) The ~~improved~~ method of preparing fried noodles in accordance with Claim 34 where the step of frying is conducted at a temperature not below 120°C.

38. (Currently Amended) The ~~improved~~ method of preparing fried noodles in accordance with Claim 34 wherein the compound is ~~selected from the group consisting of glycine, taurine, beta-alanine, gamma-aminobutyric acid, L-lysine hydrochloride, L-histidine, L-prolyne, L-cysteine hydrochloride and ornithine hydrochloride~~ or a salt thereof of said ~~compounds~~.

39. (Currently Amended) The ~~improved~~ method of preparing fried noodles in accordance with Claim 34 wherein the compound is glycine or a salt thereof.

40. (Currently Amended) ~~An improved~~ A method of preparing food, the method comprising the steps of: under heat wherein the improvement is for the purpose of minimizing formation ~~acrylamide while the food is cooked under heat and wherein the improvement comprises:~~

adding to the food ~~prior to the heating step~~ an effective amount of at least one compound selected from the group consisting of serine, glycine, taurine, beta-alanine, gamma-amino butyric acid, histidine, proline, L-ornithine, lysine ~~a neutral-amino acid, a basic-amino acid, a neutral-imino acid, a sulfonic acid and a nutritionally acceptable salt of any of said compounds, acids, and~~

heating the food whereby the acrylamide content of the food is decreased relative to food prepared without adding at least one of said compounds.

41. (Currently Amended) The ~~improved~~ method of preparing food under heat in accordance with Claim 40 where the compound neutral amino acid or salt thereof is selected from the group consisting of glycine, alanine, serine and cysteine or a salt thereof; the ~~basic amino acid or salt thereof~~ is selected from a group consisting of lysine, arginine and histidine or a salt thereof; the ~~neutral imino acid or salt thereof~~ is selected from a group consisting of proline, hydroxyproline or a salt thereof; and the sulfonic acid is taurine or a salt thereof.

42. (Currently Amended) The ~~improved~~ method of preparing food under heat in accordance with Claim 40 wherein the compound is a sulfonic acid lysine or a salt thereof.

43. (Currently Amended) The ~~improved~~ method of preparing food ~~under heat~~ in accordance with Claim 40 where the step of heating is conducted at a temperature not below 120°C.

44. (Cancelled)

45. (Currently Amended) The ~~improved~~ method of preparing food ~~under heat~~ in accordance with Claim 40 wherein the compound is glycine or a salt thereof.

46. (Currently Amended) The ~~improved~~ method of preparing food ~~under heat~~ in accordance with Claim 40 wherein the food is selected from the group consisting of noodles, tempura, baked or fried confectionery, a snack and a food having a wrapping sheet of dough made from cereal flour or starch.

47. (Currently Amended) The ~~improved~~ method of preparing food ~~under heat~~ in accordance with Claim 40 wherein the food is Ageyakisoba being fried and pan-boiled noodles, the tempura is kakiage being a deep fried mixture containing vegetable and fish, the baked or fried confectionery are biscuits, the snack is potato chips or fried potato, and the food having a wrapping sheet of dough is agegyouza being a fried dumpling stuffed with minced pork.

48. (Previously Presented) Fried noodles prepared in accordance with the method of Claim 34.

49. (Previously Presented) Food prepared in accordance with the method of Claim 40.

50. (Currently Amended) An improved method of preparing instant fried noodles for reconstitution in a cup container wherein the improvement is for the purpose of minimizing formation of acrylamide when the prepared steamed noodles are fried and wherein the improvement comprises:

adding to the steamed noodles prior to the frying an effective amount of at least one compound selected from the group consisting of ~~a neutral-amino acid, a basic-amino acid, a neutral imino acid, a sulfonic acid~~ serine, glycine, taurine, beta-alanine, gamma-amino butyric acid, histidine, proline, L-ornithine, lysine and a nutritionally acceptable salt of any said acids;

frying the steamed noodles at a temperature within the range of 120°C ~~to 200°C~~ whereby the acrylamide content of the fried noodles is decreased relative to fried noodles prepared without adding at least one of said compounds; and

sealing the instant fried noodles in a cup.

51. (Previously Presented) The improved method of Claim 50 wherein the steamed noodles are fried at 150°C for 120 seconds.

52. (Previously Presented) The improved method of Claim 50 wherein the compound is selected from the group consisting of glycine, lysine, taurine, beta-alanine or a salt of said compounds.

53. (Currently Presented) The improved method of Claim 50 wherein the compound is selected from the group consisting of glycine, ~~taurine, beta-alanine, gamma-aminobutyric acid, L-lysine hydrochloride, L-histidine, L-prolyne, L-cysteine hydrochloride and ornithine hydrochloride~~ and taurine, or a salt of said compounds.

54. (Previously Presented) The improved method of Claim 50 wherein the acrylamide content is approximately less than 60 ppb.

55. (New) A method of preparing fried noodles having decreased acrylamide content, the method comprising the steps of:

preparing a dough and shaping the dough into noodles;

steaming the noodles, and

after steaming applying to the noodles an effective amount of at least one compound selected from the group consisting of serine, glycine, taurine, beta-alanine, gamma-amino butyric acid, histidine, proline, L-ornithine, lysine and a nutritionally acceptable salt of any of said acids, and

thereafter frying the noodles wherein said acrylamide content of the fried noodles is decreased relative to fried noodles prepared without applying said compound.

56. (New) A method in accordance with Claim 55 wherein said noodles are fried at a temperature not below 120°C.

57. (New) A method in accordance with Claim 56 wherein the step of applying comprises a step selected from the group consisting of dipping the noodles into a solution of said compound and spraying the noodles with a solution of said compound.

58. (New) A method in accordance with Claim 57 wherein the compound is selected from the group consisting of glycine, taurine, lysine and a nutritionally acceptable salt of any of said acids.